



Keller's Baked Pears (or Apples) with Cinnamon & Honey

Many thanks to our longtime Farmstand team member, Kellie, for sharing her recipe with us!

Ingredients:

- 4 Keller's Farmstand medium pears or apples
- 3 tbsp. Keller's Farmstand honey
- 2 tbsp. coconut oil or butter
- ½ tsp. cinnamon
- ½ tsp. vanilla extract

Directions:

1. Pre heat oven to 400 degrees F
2. Peel the pears with a vegetable peeler. Cut the ends off and then cut the pears in half. Scoop out the core gently.
3. Place them face down on a baking sheet or in a 9" x 13" glass-baking dish.
4. In a small bowl, combine the honey, cinnamon, coconut oil (or butter) and vanilla extract. Heat in the microwave for 30 seconds. Stir to combine well.
5. Spoon ½ – ¾ of the sauce over the pears.
6. Bake for 30 minutes until soft and turning brown.
7. Remove from oven and let sit for 5 minutes.
8. Spoon additional sauce over each pear before serving. Good served with ice cream!